Basic Hummus

Adapted from Jerusalem by Yotam Ottolenghi and Sami Tamimi

Serves 6

3 2/3 cups Chickpeas

1 cup Tahini Paste

4 Tbsp Lemon Juice, freshly squeezed

4 cloves Garlic, crushed

6 ½ Tbsp Water, ice cold

Salt

Place chickpeas in the food processor and blend until you get a stiff paste. With the machine still running add the tahini, lemon juice, garlic, and 1 ½ tsp salt. Finally, very slowly add the ice water and allow it to mix for about 5 minutes until you have a very smooth and creamy paste.

Transfer the hummus to a bowl and cover. Allow it to rest for 30 minutes before serving. If you are not using it right away, place in the refrigerator but allow it to come to room temperature for 30 minutes before serving.

